

STARTERS

- Hummus Plate** \$8.95
warm pita, broccoli, carrot & cucumber
- Guacamole** \$9.95
house made tortilla chips, roasted tomato salsa
- Cheese Curds** \$10.95
beer battered Wisconsin cheese curds, smoked chile ketchup
- Chicken Lettuce Wraps** \$12.95
lemongrass chicken, carrot slaw, butter lettuce, peanut & sweet chile sauces
- Crispy Brussel Sprouts** \$8.95
garlic-herb dressing, parmesan
- Quesadilla** \$8.95
Chihuahua cheese, pico de gallo, tomatilla salsa
(add ons: guacamole +\$2; pulled pork, brisket, chorizo +\$4ea.)*



easygoing
AMERICAN
comfort
★ food ★

JohnsPlaceChicago
JohnsPlaceChicago
www.johnsplace.com

BOWLS

- Chicken Tortilla Soup *** \$5.50 / \$7.75
shredded chicken, vegetables, diced avocado, tortilla strips
- Veggie Chili *** \$5.75 / \$7.95
3 bean, mixed vegetables, chile sauce, house cornbread
- Pork Mac & Cheese *** \$14.95
house Mac & Cheese, slow roasted pulled pork, seasoned bread crumbs
- Veggie Stir Fry** \$11.95
sautéed vegetables, jasmine rice, stir fry sauce
(chicken, tilapia or tofu +\$4.50, shrimp +\$6, steak +\$7*)
- Peanut Chicken Bowl *** \$16.50
sautéed chicken, spinach, cucumber salad, jasmine rice, spicy peanut sauce

3 TACOS PLATTER

(served with Mexican rice and black beans. Served on flour tortillas, sub corn tortillas on request)

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| Fried Chicken Tacos *
fried chicken breast, house slaw, avocado crema, cheddar cheese
\$15.50 | Fish Tacos *
pan fried tilapia, honey-lime-cilantro slaw, chipotle mayo
\$13.95 | Steak Tacos *
grilled skirt steak, roasted poblano peppers, onions, cilantro, tomatilla salsa
\$16.95 | Pulled Pork Tacos *
slow roasted pork, avocado crema, onion, cilantro, queso fresco
\$14.95 | Brisket Tacos *
slow roasted brisket, onion, cilantro, Chihuahua cheese, roasted tomato salsa
\$14.95 |
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BURGERS

Served with house cut fries or tavern chips. Sub sweet potato fries +\$1.50

- Build Your Own Burger: *** \$11.95
Choose from: 100% Pure Angus Beef ~ Turkey Burger ~ The Impossible Burger™ (plant based veggie patty +\$1)
Add on \$1.00: American, cheddar, Swiss, grilled onions
Add on \$2.00: guacamole, avocado, bleu cheese, bacon, Merkt's cheddar spread, farm egg, bacon & onion jam, sautéed mushrooms, jalapeño marmalade
- The Cowboy Burger *** \$14.95
Merkt's pub cheddar, housemade bacon-onion jam, spicy bbq-chipotle sauce
- The Roscoe Burger *** \$15.50
pimento cheese, chopped bacon, jalapeno marmalade, crispy onion strings
- The Black Jack *** \$14.95
blackened burger, pepper jack cheese, sautéed onion, guacamole, smoked chile ketchup
- Double Stack *** \$15.50
2 - 1/4 # patties, 2 slices of American cheese, shredded lettuce, bacon, pickles, special sauce

SANDWICHES

Served with house cut fries or tavern chips. Sub sweet potato fries +\$1.50

- The #1 Fried Chicken Sandwich *** \$15.50
buttermilk brined chicken breast, house slaw, spicy mayo, pickles
- BBQ Pork *** \$13.95
slow roasted pork shoulder, chipotle bbq sauce, crispy onions, house slaw, brioche bun
- Lamb Flatbread *** \$16.50
grilled & seasoned lamb patty, toasted naan, feta, tomato, tzatziki sauce
- Southwest Wrap *** \$13.95
blackened chicken, pico de gallo, avocado, roasted corn, chipotle ranch, tortilla strips, spinach tortilla
- Chicago Cheesesteak *** \$14.95
diced skirt steak, poblanos, onion, mushrooms, mozzarella on toasted roll

VEGETABLES & SIDES

- | | |
|----------------------------------|--------------------------------------|
| French Fries \$4.95 | Loaded Fries \$7.95 |
| Sweet Potato Fries \$5.95 | bacon, cheddar, scallion, sour cream |
| Grilled Broccoli \$6.95 | Small House Salad \$5.95 |
| Mac & Cheese \$6.95 | Roasted Sweet Potatoes \$5.95 |

SALADS

Add-ons from the grill: chicken or tofu +\$4 | fried chicken +\$5
grilled shrimp +\$6.50 blackened salmon or steak +\$7.50*

- John's Chopped Salad** \$10.95
chop mix, bacon, goat cheese, dried cherries, roasted corn, tahini-sesame dressing
- Southwest Chopped** \$10.95
house chop mix, pico de gallo, avocado, roasted corn, tortilla strips, chipotle ranch
- Cobb Salad** \$11.95
house chop mix, bacon, tomato, avocado, egg, feta, smoked paprika dressing
- Greek Salad** \$10.95
romaine, tomatoes, red onion, artichoke hearts, cucumber, black olives, feta, peperoncini, crispy pita
- Quinoa Salad** \$10.95
baby greens, roasted corn, black beans, pico de gallo, feta, cilantro, herb vinaigrette
- Harvest Bowl** \$12.95
quinoa, faro, roasted sweet potatoes, crispy brussel sprouts, charred broccoli, avocado, roasted pepitas

ENTREES

- Skirt Steak *** \$23.95
poblano cream sauce, mashed potatoes, crispy brussel sprouts
- Shrimp Capellini *** \$16.95
angel hair, sautéed shrimp, tomato, white wine, olive oil, vermouth, touch of cream
- Chicken Parmesan *** \$17.95
pan fried chicken breast, angel hair pasta, spinach, marinara, mozzarella, parmesan
- Chef's Special Enchilada** \$MP
3 layered tortillas, Chihuahua cheese, chile sauce, sour cream, fried farm egg
- Oscar's Salmon *** \$23.95
ask your server for Chef Oscar's daily preparation
- Turkey Meatloaf *** \$15.95
bbq glazed turkey meatloaf, mashed potatoes and sweet peas

*Illinois Department of Public Health advises that thorough cooking of animal foods reduces the risk of foodborne illness



WINE

WHITE WINE

La Vis Pinot Grigio Italy	\$9/39
Mahi Sauvignon Blanc New Zealand	\$10/43
Bex Reisling Germany	\$8/36
Kentia Alberino Spain	\$9/39
Le Charmel Rose France	\$10/43
A to Z Chardonnay Oregon	\$10/43

RED WINE

Bernard Griffin Red Blend Washington St.	\$9/39
Calista Pinot Noir California	\$12/49
LaPosta Paulucci Malbec Argentina	\$9/39
Brady Zinfandel California	\$12/49
Rickshaw Cabernet California	\$12/49
Masciarelli Montepulciano Italy	\$9/39

BEER

Pranqster Belgian Style Ale (7.6%)	\$7.5
Revolution Anti-Hero (6.7%)	\$6.5
3 Floyds Gumballhead (5.6%)	\$7
Tank #7 Saison (8.5%)	\$7.5
Ommagang Sour (6.9%)	\$6.5
Lagunitas Lil Sumpin Sumpin (7.5%)	\$7.5
Hacker Schorr Weiss 16.9 oz (5.5%)	\$8.5
Pacifico (4.5%)	\$6
Scrimshaw Pilsner (4.5%)	\$6
Stella Artois (5.2%)	\$6

COCKTAILS

JP Manhattan High West Double Rye, sweet vermouth, orange bitters, maraschino cherry	\$13
Moscow Mule Tito's Handmade Vodka, Goslings ginger beer, fresh lime juice	\$10
Whiskey Sour Jack Daniels, lemon juice, simple syrup	\$10
Classic Margarita Dobel tequila, fresh citrus, Gran Marnier, simple syrup	\$12
The Hemingway Daiquiri white rum, lime juice, maraschino liqueur	\$13

WHERE THE
neighborhood
goes

SODA, ETC

Fountain Drinks (bottomless) Coke Diet Coke Sprite Ginger Ale	\$2.95
Cranberry	\$2.50
Lemonade	\$2.50
Sprecher Root Beer 16 oz Bottle	\$4.25

COFFEE & TEA

Intelligensia Coffee (bottomless)	\$3.25
China Mist Brewed Iced Tea (bottomless)	\$3
Rishi Organic Hot Teas Matcha Super Green Peppermint Earl Grey English Breakfast	\$3.50